



DE GRENDEL

WINES



Viognier 2011

2011 Vintage

This was a year of extreme weather conditions. In general, the average temperature was higher than the previous vintage with a heat wave early in January following veraison. During early February, just two weeks before the first picking, we experienced yet another heat wave. Supplementary irrigation and our close proximity to the ocean, protecting our vines from the high temperatures, ensured that our wines have intense fruit flavours.

Vineyards

The De Grendel vineyards are situated 7 kilometres from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop levels on Viognier is \pm 8 tons per hectare.

Soil type

This vineyard is situated on the North Western Slope where the soil is dominated by gravel.

Vinification

Viognier is quite unique with berries that shrivel towards full ripeness. Sampling and tasting the fruit during ripening is of utmost importance to ensure balance between fruit, alcohol and structure.

The grapes were handpicked, destalked and pressed immediately thereafter. The settled press juice was inoculated with two different yeast cultures. Half of the juice was fermented in barrels and went through malolactic in the oak and the other half was fermented in tank to capture the pure fresh fruit flavours. After 120 days the two portions were blended together, before stabilization and bottling.

This wine has delightful apricot, dried peach and pineapple flavours that follow through on the palate. The barrel fermented portion adds a buttery quality to the balanced mouthfeel that finishes with a crisp dry acidity.

Analysis

Residual Sugar:	2.05 g/l
pH:	3.29
Total Acidity:	5.9 g/l
Alcohol:	13.76 vol%

Food Complements

A great food wine – will pair well with rich pasta, chicken and pork dishes.

Aging Potential

Drink now or within the next three years.